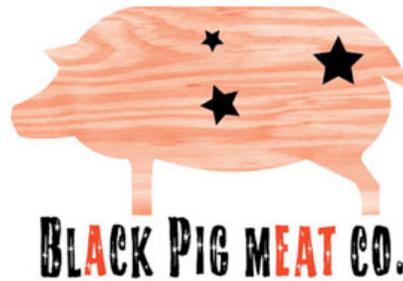


ZAZU
kitchen + farm



slow roasted lamb shoulder w/ saffron + tomato braised chickpeas

serves 6

so many of you have asked for this recipe. the time for lamb is now! any leftovers make an incredible sandwich w/ salsa verde.

for the lamb:

6 tablespoons pure olive oil, divided

1 lamb shoulder

5 anchovies

2 garlic cloves, peeled

2 red onions, peeled and sliced

2 bulbs fennel, sliced

a pinch of chili flakes

2 cups white wine

for the chickpeas:

2 cups dry chickpeas, soaked overnight and drained

a pinch of saffron threads

3 tablespoons pure olive oil

2 yellow onions, diced

2 tablespoons fresh grated ginger

3 garlic cloves, thinly sliced

2 teaspoons ground cumin

2 teaspoons ground coriander

2 cinnamon sticks

a pinch of chili flakes

28 ounce can crushed tomatoes

juice of 2 lemons

fresh mint leaves for garnish

feta cheese for garnish

To roast the lamb, preheat the oven to 350. Season the lamb with salt and pepper.

In a large oven proof saute pan on medium high heat with a few tablespoons oil, sear the shoulder on all sides until browned. Dump out the oil and add a few new tablespoons of along with the garlic, anchovies, fennel, onion, and chili flakes. Saute until slightly browned, about 8 minutes. Return the shoulder to the pan. Add the white wine. Cover with foil and roast in oven until tender, about 3 hours.

To make the chickpeas, in a saucepan, cover the chickpeas and saffron with 2 inches of water and bring to a boil. Reduce the heat to low and simmer until tender, about 45 minutes. In a large saute pan, saute the onion, ginger, and garlic in the oil over medium heat until fragrant, about 8 minutes. Add the cumin, coriander, cinnamon stick, and chili flakes and saute for 2 minutes. Add the chickpeas and their water and the tomatoes. Simmer for 20 minutes and season to taste with salt, pepper, and lemon juice. Add more water if necessary.

To plate, ladle and chickpeas into bowls and top with a tong of lamb. Garnish with fresh mint and feta.